

LUNCH
SECTION II
Time—30 minutes
Number of questions—3
Percent of total score—45

AP Lunch

Note: FRQs require detailed and thorough responses, so please ensure to provide comprehensive answers that address all aspects of the questions.

1. Explain the differences between umami, sweet, sour, bitter, and salty tastes. Provide examples of foods that are associated with each taste and their culinary applications.

2. Discuss the impact of food additives on food safety, quality, and consumer health. Provide examples of common food additives and their functions in food production.

3. Analyze the environmental and ethical considerations of different food production methods, such as conventional farming, organic farming, and genetically modified organisms (GMOs). Discuss the advantages and disadvantages of each method and their potential impact on food sustainability.
